

WELCOME TO THE STEAKHOUSE ZUM ROTEN STIER

Our steakhouse is located in the heart of Melchtal,
a picturesque community with 320 inhabitants.

We are proud to use regional products and attach great importance to sustainability.

To avoid wasting food, we serve slightly smaller portions.

Of course, you can reorder vegetables and side dishes at no extra cost.

Opening hours:

Monday and Tuesday: day off

Wednesday: 14.00 - 23.00 h

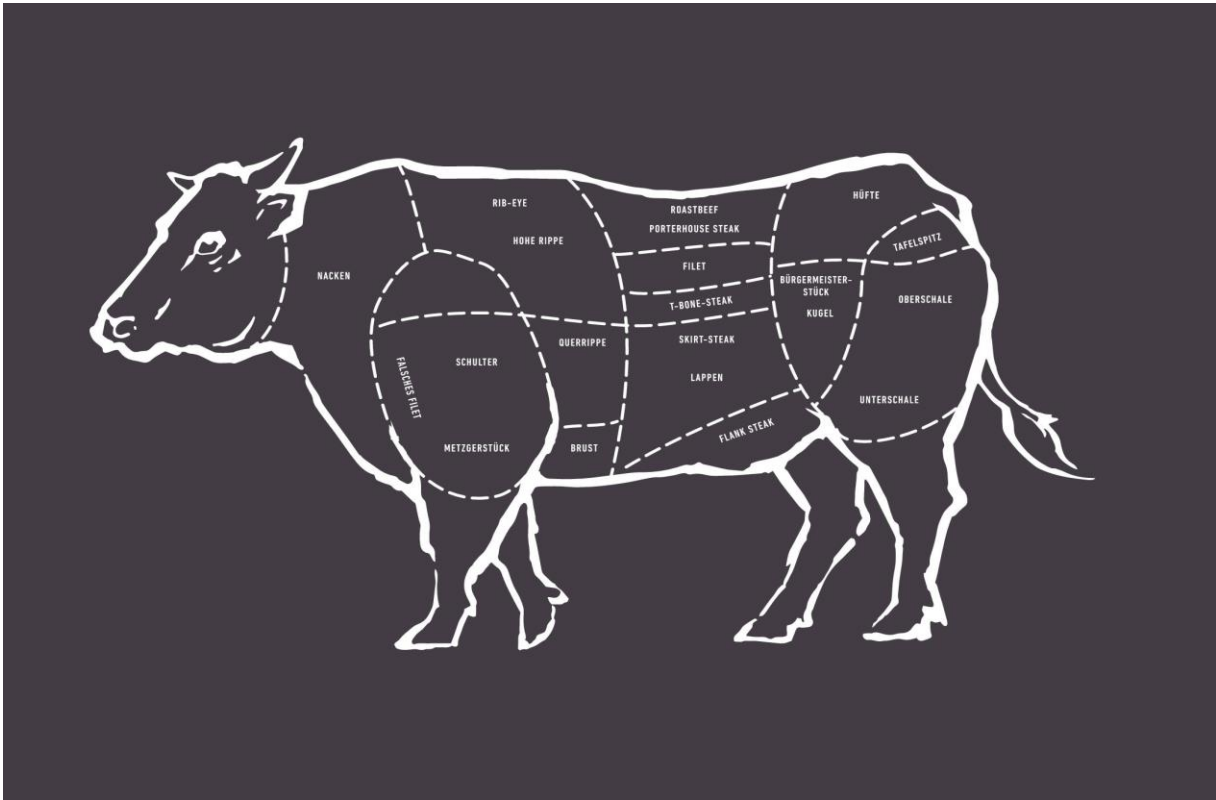
Thursday to Saturday: 09.00 - 23.00 h

Sunday: 09.00 - 17.00 h

STARTERS

Spicy grilled chorizo				14.80
Smoked avocado with apples garnished with crispy onions and green mustard sauce				16.20
Grilled pimientos				9.20
Croquetas de Prosciutto (6 pcs.)				14.80
Bulls salad	150g	gross		30.80
Freshly minced beef tartare with toasted bread	80g	klein		21.80
Prawns aglio e olio (6 pcs.)				16.80
Smoked beef pastrami with rocket and radish sauce				22.20
Caprese salad				14.80
Tomato burrata salad with tomato pesto				
Leaf salad with raw vegetables served with house dressing				9.80

Prices in CHF incl. VAT.



OUR COOKING STAGES

To guarantee you the best possible meat experience, we ask you to tell us the desired cooking level.



ORIGIN / ALLERGENS

Meat

Cattle: Switzerland, Ireland, Australia, Argentina

Pig: Switzerland, Spain

Poulet: Switzerland

Fish / Prawns

Switzerland, India, Norway, Greece

Allergens

In response to inquiries about ingredients in our dishes that may trigger allergies or intolerances, our service staff will provide you with information.

MAIN GOALS

Parrillada (meat platter) from 2 persons served with Regio Frites and Pimientos	per person	65.00
Rib eye steak approx. 300g served with pimientos and French fries		60.00
Beef fillet 200g * For another 100g	+	54.80 12.20
Beef Pfännli 200g * Beef entrecote in herb butter For another 100g	+	39.80 12.20
Beef brisket Marinated in dark beer with sweet potato		38.20
Chicken skewer 200g * with light mustard sauce For another 100g	+	20.80 5.20
Spare ribs of pork brisket plus Regio Frites		26.80
Gisler's beef bacon burger served with Regio Frites gratinated with cheese, tomatoes and onions in foccacia bread with whiskey sauce (a little spicy)		25.60
Smoked pulled pork burger in foccacia bread with rocket and onions served with Regio Frites		25.60
Mushroom ravioli with tomato and basil sauce with beef cubes	+	19.60 12.60
Lemon risotto with black tiger prawns		34.60
Fish of the day (our service staff will be happy to inform you)		Daily price

* You will receive vegetables with the meat dishes
and our three homemade sauces: herb butter, chimichurri, whiskey sauce

Choose your side dish(es): each side dish 6.00
Regio Frites, Croquettes Risotto, Baked Potato, Sweet Baked Potato or Pasta
Our dishes can also be ordered as a fitness plate

Prices in CHF incl. VAT.

APERITIF

Huusapéro (non-alcoholic)		0.2l	9.80/11.00
Aperol Spritz	25‰	0.2l	11.00
Hugo		0.2l	11.00
Campari (orange juice / soda)	25‰	4 cl	7.50
Cynar (orange juice / soda)	16‰	4cl	7.50
Vermuth	15‰	4cl	7.50
Prosecco il fresco brut		0.1l	6.80
San Bitter		0.1l	5.00

NON-ALCOHOLIC BEVERAGES

Water		0.4/1.0l	4.50/6.00
Cola / Cola zero		0.33l	5.60
Rivella red / Rivella blue		0.33l	5.20
Apple spritzer		0.33l	5.20
Orange must		0.33l	5.20
Fanta		0.33l	5.20
Iced tea		0.33l	5.20
Tonic Water		0.2l	5.20

HOT DRINKS

Cafe / Espresso			4.60
Bowl / Cappuccino			5.20
Latte Macchiato			5.70
Coffee Ready / Tea Ready			5.70
Tea			4.60
Hot chocolate / Ovi			5.20
Flämmli			8.20
Corretto grappa			7.00

BEER ON TAP



Quöllfrisch Lager light	0.2l	4.20
The Quöllfrisch light is characterized by its mildness and lightne fruitiness. It is brewed from pure pilsner malt	0.3l	5.00
and three different hop varieties from Stammheim and the Hallertau.	0.5l	6.40
Amber	0.2l	4.60
The amber-colored Appenzeller Amber captivates with its	0.3l	5.40
its slightly nutty, spicy flavor.	0.5l	6.80

BEER BOTTLES

Quöllfrisch Lager light	0.5l	6.60
Quöllfrisch hell is characterized by its mildness and light fruitine It is brewed from pure pilsner malt and three different hop varieties from Stammheim and the Hallertau.		
Wheat non-alcoholic NRW	0.5l	8.20
Our non-alcoholic wheat beer made from wheat malt and top-fermented yeast is specially stored and convinces with a pithy, tangy taste.		
Wheat organic hanger	0.5l	8.20
The top-fermented, naturally cloudy wheat beer has an increased proportion of carbon dioxide. Fermentation by-products such as fruit esters and phenols make themselves felt in banana and Clove aromas are noticeable and give the wheat its typical taste.		
Solstice non-alcoholic	0.33l	5.20
The full-bodied, sunflower-yellow Sonnwendig is made from brewed with three different malts and two hop varieties.		
Ginger-Beer	0.33l	6.40
Our Ginger Beer is fermented with ginger and gets thereby its distinctive flavor and a pleasant spiciness.		
Craft beer from Locher Brewery	0.33l	6.60
Ask our staff we have 5 different		

MOST

Apple cider clear	0.49l	6.60
With and without alcohol		

Prices in CHF incl. VAT